



Chef Armstrong's Three Course Menu

For parties up to 20 guests the menu will include 3 selections within each course.
Parties greater than 20, we request a set menu.

First Course

Deviled Hare's Valley Eggs
Bouchot Mussels "Naam Jim"
Tartare of Pasture Raised Beef with Worcestershire Emulsion and Rye Bread
Spanish Saffron Bread Soup with Prawn - Red Onion Relish
Irish Oak Smoked Salmon with Quail Eggs, Beets and Pea Tendrils
Filipino Street BBQ

Main Course

Basque-Style Stew
Fillet of Rockfish with Braised Parsley Root, Pickled Spring Garlic and African Blue Basil
Butter Poached Maine Lobster with Braised Sunchokes and Young Swiss Chard*
Pasture Raised Beef with Fava Bean Purée, Morels and Bordelaise
"Jinga Palak" (King Prawns)
WARNING: You must be brave to order this dish (Thai)
Breast of Squab with Heirloom Beets, Sweet Onions and Foie Gras Butter

Dessert Course

Tcho Milk Chocolate - Hazelnut Praline "Birthday Cake"
Apricot Roulade with Sicilian Pistachio Mousse and Brandied Apricots
Potted Blueberry Pavlova with Raspberry Granita
"Black Forest Cake"
Selection of Ice Creams and Sorbets

Side to Accompany ~Family Style

Cremini Mushrooms • Heirloom Carrots • Fingerling Potatoes • Stir Fried Bok Choy \$6 each

Menu ~ Bistro

Chef's Choice \$55 • Host Choice \$75 per person

some items will carry a supplement and seasonal produce subject to change

Wine~to accompany dinner

Please select level : Taste • Indulgence • Luxury

Welcome Champagne or Specialty Cocktail By Todd Thrasher

\$14 per guest

